

**The listing of claims presented below replaces all prior versions and listing of claims in the application.**

**Listing of claims:**

**1. (Currently amended) An enzymatic process for the prevention of development of pacha taint in CTC tea which comprises:**

- (I) mixing the enzyme in a solvent to form an enzyme solution;**
- (ii) spraying the enzyme solution homogeneously on rolled and distorted tea leafy material used in the black tea manufacturing process;**
- (iii) fermenting the enzyme solution sprayed rolled and distorted tea leafy material obtained at the end of step (ii); and**
- (iv) drying the fermented material obtained in step (iii).**

**2. (Original) A process as claimed in claim 1 wherein the enzyme solution prepared in step (I) comprises a mixture of enzymes, which are suitable for lipid degradation.**

**3. (Original) A process as claimed in claim 1 wherein step (ii) is carried out at a spray rate of one litre of solution in 5-8 minutes.**

**4. (Original) A process as claimed in claim 1 wherein the fermentation in step (iii) is carried out while maintaining a temperature in the range of 25-30°C and while mixing the tea material thoroughly.**

**5. (Original) A process as claimed in claim 1 wherein the tea material is dried in step (iv) using a Fludised Bed Dryer and at a temperature in the range of 130-140°C.**

**6. (Original) A process as claimed in claim 1 wherein the enzyme used in step (I) comprises a mixture of any of lipase, lipoxygenase, alcholdehydrogenase and materials containing the enzymes in optimized quantities selected from yeast and enzymes from soy bean.**

**7. (Original) A process as claimed in claim 1 wherein the solvent is water.**